

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		T R K H S Vaniyamkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	613	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

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Name of State		Kerala	
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Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L S N G H S Ottapalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	390	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K P S M M V H S Varode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	153	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
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9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
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Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N S S K P T H S Ottapalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	334	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
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10(ii).	What are the mechanisms for monitoring the	By using automated	

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ottapalam L S N T T I	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	302	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S S O H S Lakkidi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	421	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A V M H S Chunangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	331	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Kadambur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	603	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Ottapalam East	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	396	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S Ananganadi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	771	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V V L P S Chunangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	198	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Eledathmadamba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	388	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kothakurssi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kannamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B V L P S Kadambur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	261	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S Lakkidi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Munnurcode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	163	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S Palappuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	262	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Panmanna West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	184	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Panamanna	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	198	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S KARATTUKURISSI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	269	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S PAVUKONAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	156	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S B S MEETNA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	346	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S PANAMANNA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	619	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S PALAKKODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	383	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B E M U P S THRIKKDERI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	385	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G S B S AKALUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	425	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A S B S PERUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	318	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K M S B S LAKKIDI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	254	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G S B S PAZHAYA LAKKIDI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	320	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G S B S NELLIKURISSI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	375	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M U P S CHUNANGAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	262	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M S V M U P S CHUNANGAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	385	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S CHERUMUNDASSERY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	162	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S VARODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	720	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S MANISSERY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	468	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S KIZHUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	124	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S MANNANNUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	166	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A K N M M A M H S Kattukulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	517	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S Katampazhippuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	419	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S S Sreekrishnapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	940	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		F M H S Karinkallathani	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	312	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		T S N M H S Kundurkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	269	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Cherpalchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	963	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Thannikunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	153	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kulikkiliyad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	145	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Elampulassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	167	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Vakkadappuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	196	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A D L P S Cherpulassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	156	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Attasery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Cherpulassery South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Mangode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	404	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Mannambata	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	83	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Perumangode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	352	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Poothakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Pullundassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Thekkummuri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	143	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Ummanazhi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	212	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Vettekkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Attassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	117	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Cherpulassery North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	173	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Cherpulassery South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Karimpuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	272	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		J B S Katambazhippuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S R J A L P S Easwaramangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	208	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S V A L P S Kulikkiliyad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	159	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Cherpulassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	498	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Katambazhippuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	784	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Adakkaputhur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	678	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Azhiyannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	412	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Kalluvazhi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	483	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Karimpuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Kuttanassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	167	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Pombra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	358	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Sreekrishnapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	923	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C U P S Pulappatta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	565	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N N N M U P S Karalmanna	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1559	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		R K A U P S Thathramkavilkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	849	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S V A U P S Kulikkiliyad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	732	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K A U P S Elampulassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	265	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S S Vallappuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	519	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Vatanamkurussi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	538	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Shornur St Therese H S S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	306	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V R H S Shoranur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	436	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S S Chalavara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	876	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Marayamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	402	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kalladipatta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	124	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Vatanamkurssi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	558	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Ezhuvanthala West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		R V L P S Kailiad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M K E M L P S Kothayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kulappully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

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

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

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

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

School wise chart

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

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

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

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

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

School wise chart

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

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

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kulukkallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P V A L P S Kulukkallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kulukkallur West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kuruvattur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K M L P S Kuruvattur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Marayamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Marayamangalam North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	245	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Marayamangalam South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		National L P S Marayamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Mooloor North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Mooloor South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Mundakkottukurussi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Bharath L P S Nellaya	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		T M S L P S Paruthipra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Pattisseri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Pulakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Puliyanamkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B E M L P S Shornur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Antonys L P S Shoranur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	61	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Therese L P S Shoranur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	300	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Vadakkekara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Vatanamkurssi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B E M L P S Vaniyamkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Vallapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	197	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V L P S Vallapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		O A L P S Vallapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	685	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V C M L P S Vallapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Molurkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	264	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Mundamuka	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kailiad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	179	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C P R L P S Triikkaaralmanna	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Vallapuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	464	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Pullasserykkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	179	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K C M U P S Kuruvattur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	300	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Shornur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Mulayankavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	122	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Ariyanchira	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	157	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V U P S Kailiyad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	338	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Kavalappara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	147	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Municipal U P S Paruthipra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	127	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Kulappuly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	153	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M U P S Mundakottukurissi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	340	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Ezhuvanthala North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	846	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Irumbalassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	676	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Chalavara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	364	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Kulukkalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	637	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		T M U P S Panayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	710	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AshaDeepam Koonathara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Technical High School Shoranur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	118	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S CHALISSERY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1013	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G V H S S VATTENAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1346	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S KUMARANELLUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	625	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G G H S S KUMARANELLUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	776	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S ANAKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	290	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S THRITHALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	885	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S MEZHATHUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	584	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S PERINGODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1010	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S CHATHANUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	679	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S AKALANAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S ALUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H W L P S ANAKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S CHALISSERI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	324	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S CHATHANUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	349	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G B L P S KUDALLUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KOTHACHIRA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KUMARANELLUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S MALAMAKKAVU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S NELLIKATTIRI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	125	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G B L P S NAYYUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	83	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G J B S PATTISSERI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S PATTITHARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S PERUMANNUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S PILAKKATTIRI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S THIRUMITTAKODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	194	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S THRITHALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S VK KADAVU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	48	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S VATTENAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	852	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S ARIKKADU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S MELAZHIYAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S CHERIPPUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	224	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S CHERUCHALPURAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S EDAPPARAMBU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	200	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S ELAVALLI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	118	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S ERAVAKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	28	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S ITTONAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	186	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K A M L P S KAPPUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	186	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
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8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
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9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
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	Scheme?	monitoring system	
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School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S KAVUKKODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	328	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
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3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
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4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

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5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
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8.	Cooks :		
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	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S KUDALLUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	188	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S KOTTAPPADAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	353	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S KOZHIKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S NAYYUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S PADINHARANADU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	60	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S PALLIPADAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	82	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S PERINGODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	701	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S R V L P S PERUMANNUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	73	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S UMMATHUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	107	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M M J B S VELLALUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	175	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S KUMARANELLUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T J B S KUMBIDI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	345	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		R A L P S ULLANUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S KAKKATTIRI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	360	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S KOTHACHIRA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	128	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S NAGALASSERI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	518	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M U P S ALLUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	679	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S C U P S CHALISSERI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S CHAZHIYATTIRI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	609	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S EZHUMANGAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	212	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S IRUMBAKASSERI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	582	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S NANGATTUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	690	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S B S THANNEERKODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	921	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M C M U P S THRITHALA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	321	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DIET LAB ANAKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1164	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G UPS KUDALLUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	298	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S MALAMAKKAVU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	276	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A W H S NHANGATTUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G O H S S Pattambi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	308	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Kodumunda	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	212	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S Parudur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	718	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G J H S S Naduvattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	709	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P T M Y H S S Edappalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	702	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G V H S S Koppam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	422	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Pattambi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	727	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Chundambatta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	192	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Cherukode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	179	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G W L P S Chundambatta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	128	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Kandenkavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	93	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Kariyannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Parathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	200	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Pattambi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	111	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Perumudiyur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S N G L P S Pattambi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	159	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Vallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	109	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kodumunda	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	151	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Amayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L V A L P S Amayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	185	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Ammannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	122	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S V A L P S Chembulangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	75	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Chembra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	152	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B V A L P S Cherukode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	157	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Chundambatta South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Edappalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H A L P S Edappalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kaipuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	180	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Karinganad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	184	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Karinganad South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	451	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K M A L P S Karinganad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B K M L P S Kodalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	228	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kodumunda	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	76	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kundurkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kozhikkottiri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Maruthur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	193	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Maruthur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Melmuri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	214	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V V A L P S Muthuthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	961	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Naduvattam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	281	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Naduvattam Kizhumuri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	129	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Nattiamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	258	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Nedungottur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	184	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C E L P S Pallipuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	150	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Sankaramangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	110	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Thiruvegappura	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	217	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Vilathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	128	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Vilayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	182	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Vilayur Union	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	306	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Amayur North	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	99	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Pattambi Pallippuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	125	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Peradiyur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	283	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Pulassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	400	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Perumudiyur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G W L P S Pulassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	69	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B S A L P S Karinganad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	73	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kulamukku	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	389	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Thekkummala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Chundambatta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	250	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Kizhayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	438	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Kodumunda	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	268	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Naripparamba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1026	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Pattambi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1091	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M U P S Vilayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	749	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Amayur South	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	247	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C U P S Chembra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1033	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M U P S Karakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	603	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Karambathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	508	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Mannengode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1357	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Muthuthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1133	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C E U P S Paruthur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	468	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Rayiranellur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	452	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B V U P S Chundambatta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	498	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C G H S S Vadakkenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	411	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M M H S Panthalampadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	284	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C A H S Ayakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P K H S Manjapra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1163	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S J H S Puthukkode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	435	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Kizhakkanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	293	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S M M H S Pazhambalacode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	810	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K C P H S S Kavassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	660	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A S M M H S Alathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	783	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Erimayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	639	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G G H S S Alathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	524	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Kunissery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M N K M H S S Chittilancheri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	588	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C V M H S Vanadazhi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	343	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L M H S Magalamdam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt M L P S Alathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	196	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Kattussery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	72	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Vengannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	129	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Kunissery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	144	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Pullode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	46	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Manjapra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Kavassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Kizhakkenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Plachikkulambu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt M L P S Puthucode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	137	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt M L P S Thonippadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Vavulliapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Mangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Panniyankara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	5	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt L P S Kadappara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K K M L P S Kattussery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	224	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Perinkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Puthiyankam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Vanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Koottala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S A L P S Melarcode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	476	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S M L P S Vadakkethara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	28	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C A L P S Ayakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	241	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K M L P S Karappotta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	161	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G A L P S Puthucode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		L V L P S Puthucode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	68	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Rishinaradhamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A K V M L P S Erattakkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	325	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kavassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P C A L P S Kavassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S R V A L P S Kazhani	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K E M A L P S kazhani	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		I P A M L P S Cheerakuzhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Muthukunni	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	158	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G A L P S Pazhathara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kanakkannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	55	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B J B S Ariyassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	155	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K M M L P S Athipotta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	232	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Pazhambalacode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	266	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G V M L P S Mangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	9	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M M L P S Vadakkenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A V L P S Vadakkenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	142	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B E M L P S Vadakkenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	17	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S M L P S Mangalagiri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Mudappallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	533	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K R M A L P S Mullakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	47	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C V M L P S vandazhy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	161	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Padur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	233	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K E A L P S Elavampadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Punnappadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	109	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ALPS Kottarassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	193	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Paruvassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Puthiyankam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	722	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Kallinkalpadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	440	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Kanakkanthurathi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	139	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt U P S Mudapallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	468	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S R U P S Kunnisserly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	137	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Kannambra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	279	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H A U P S Akkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	985	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karuna U P S Thennilapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	130	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C A U P S Mampad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	729	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Moolamcode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M M U P S Pittukkarikolambu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	86	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Thrippannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	292	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Chittilanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	596	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Melarcode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	631	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Narayana U P S Manappadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	709	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Vadakkepotta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	457	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M A U P S Nechur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Tarur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Gandhi Smaraka U P S Mangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	262	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S V U P S Vadakkenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1679	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Perumkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	46	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		T M H U P S Manjapra	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	59	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Vadakkenchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C A H S Peruvemba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	249	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M H S Thiruvallathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G S M H S S Thattamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	309	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K K M H S S Vandithavalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	760	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Panchayath H S S Perumatti	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	19	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Chittur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	409	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B G H S S Vannamadaï	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	286	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G V G H S S Chittur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	824	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P S H S Chittur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S K H S Nallepilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	165	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S P H S S Kozhinjamparai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	931	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S F X H S Parisakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	364	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S V H S S Eruthenpathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	109	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Kozhipparai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	344	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G A P H S S Elappully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	287	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G V H S S Kanjikkode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	558	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Pattancherry	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	461	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Panchayath H S Polpully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Ambattupalayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G V L P S Chittur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	390	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Arandapallam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Chullimadai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	84	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Elappully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	29	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G W L P S Elappully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Ennappadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kalliamparai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kozhipparai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	84	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kanjikkode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	550	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kallandichalla	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kunnankattupathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Manchira	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Nallepilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	96	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Nattukal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Nombicode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Nellimedu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	127	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Palathulli	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pampampallam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pokkanthode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pallatheri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Parakkalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	82	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Sowriyarpalayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Perumparachallai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S S M L P S Thattamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	81	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Thiruvallathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	29	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Vengodi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T W L P S Naduppathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Keramparai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Attayampathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	13	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C K L P S Chunnambukkalthode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	62	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		R C A L P S Chandrapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Elappully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	23	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V P L P S Karinkarappulli	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kongamparai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	98	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kuttippallam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	203	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		R K M L P S Kalyanapetta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	154	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C A L P S Pannipperumthala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C L V A L P S Ozhalappathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B E M L P S Panayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Ramassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	109	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K K M L P S Vandithavalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	667	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S P A L P S Villooni	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Athicode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	166	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Chittur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	120	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Elappully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	770	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Kozhinjamparai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	859	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Menonparai	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	130	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Nalleplilly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	711	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Nanniyode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	753	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S RVP Pudur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G B U P S Thattamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	611	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Thattamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	662	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Meenakshipuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	337	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Thenari	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	265	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Appupillayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	641	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S P A U P S Eruthenpathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	349	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A G M A U P S Kodumbu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S N U P S Nallamadanchalla	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	191	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S B S Olassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	299	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V M U P S Polpully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1004	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S S K A S N U P S Thekkegramam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	212	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Pratheeksha School for Mentally Retarded	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	64	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G Nursery School Chittur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TECHNICAL HIGH SCHOOL CHITTUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C A H S Coyalmanam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	632	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S Kuthanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	612	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Tholanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	745	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Kottayi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	695	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Peringottukurussi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	462	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Thenkurussi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C F D H S Mathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Peruvemba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	67	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G J B S Peruvemba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	251	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G W L P S Kalappetty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Perinkunnam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Chenganiyur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	274	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kottayi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	29	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G J B S Pallanchathanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Peringottukurussi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	297	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G J B S Thannirangad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	27	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Varode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	58	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Veeswalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kadakurissi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Marakkavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	74	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ALPS THANNISSERY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V B S Vilayannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S Mannmkulambu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	119	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		J B S Vemballur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		J B S Vettukad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B M A J B S Kuzhalmannam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	220	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		U J B S Kuzhalmannam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	384	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas Mission L P S Erimayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	785	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Karadiyampara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	112	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kariyamkode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	190	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Keezhathur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	148	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K J B S Kuthanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	105	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N J B S Kuthanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	209	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S Kuthanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	326	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		J B S Malanchitty	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	97	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Mathur West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	158	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Mathur East	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	182	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Paruthipully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	264	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Thottakkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	117	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C J B S Kinassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	216	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M S L P S Kadumthuruthy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Thenkurussy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pulinelly	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		J B S Kannanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	271	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S Anikode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	901	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G B U P S Kuzhalmannam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	293	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G B U P S Ethanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	427	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Bemmanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	749	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Kannmpully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	312	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C D A U P S Olivemount	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	313	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S V L N M U P S Vilayanchathanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1288	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A S B S Manjalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	644	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Chembrakulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	733	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K A M U P S Chulanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	160	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A B U P S Kannadi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Chemganiyur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	473	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS KODUVAYUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	867	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VIMHS PALLASENNA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	331	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SMHS AYALUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	270	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GGVHSS NEMMARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	639	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G B H S NEMMARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	401	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P H S PADAGIRI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	124	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		RPMHS PANANGATTIRI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	153	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		BSSHSS KOLLENGODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	259	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		VMHS VADAVANNUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHSS MUTHALAMADA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	791	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MHS PUDUNAGARAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	706	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		YMGHS KOLLENGODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	836	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Challa	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	307	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kairady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	88	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S karipode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	89	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kumaramputhur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	106	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Muchankundu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	23	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Muthalamada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Muthalamada	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	201	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pallavur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	317	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pazhayagramam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	93	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pothundy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S PudunagaramCentral	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pudunagaram East	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	157	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pudunagaram West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	107	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Seetharkundu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T W L P S Thekkadi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	23	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Thunakadavu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Vadavannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Vadavannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	95	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Nemmara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	245	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		D N M J B S Nochur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Ozhuvupara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	103	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M E L P S Padagiri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	106	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V M L P S Palakkapotta	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M A L P S Pallam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	98	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Pallassena	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	170	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P K M L P S Pallassena	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	174	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S L L P S Pilapully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M G L P S M Pudur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	397	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Pudugramam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		J B S Vadakkumpadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V G M J B S Vettampulli	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	133	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S V L P S Vithanassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	123	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Attayampathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	144	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V A L P S Aluvassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	33	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chandramala E L P S Nelliampathy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	84	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Ethanur West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V M G S Kanimangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	63	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Nagarpadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	149	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Koodallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		T A L P S Kollengode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	213	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ALPSMALAYAMPALLAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	222	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Achanamkode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	475	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G B L P S Koduvayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	200	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Nenmeni	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Alampallam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	188	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		D M U P S Elavanchery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	470	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DMSB SCHOOL Kakkayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	708	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K S B S Karippode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	540	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P K D U P S Kollengode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	439	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MMMSB School Koduvayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	588	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Pananjattiri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	883	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		T K D U P S Payyalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	117	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		E K E M U P S Thaloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	139	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M M U P S Vadavannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	307	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KVMM UPS Vadavannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	225	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V R C M U P S Vallangy	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	785	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Ayalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	396	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS Vattekkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	271	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Chathamangalam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	605	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas U P S Kayaradi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	397	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C H M K S M U P S Nandankizhaya	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	327	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		LNSUPS Nemmara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Cherunelli MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Ayyarpallam MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Olippara MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kodikarimbu MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	20	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Poonchery MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chathanpara MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	11	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHS Thiruvazhiyad RMSA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	394	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas special school mt ch Kairady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GMMGHSS Palakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1085	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P M G H S S Palakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	334	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S Kannadi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	202	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B E M H S S Palakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1244	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S S Big Bazar	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	342	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K H S Moothanthara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	231	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Kumarapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	93	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S H S Kallekulangara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N S S H S Akathethara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G V H S S Malampuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	668	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H S Puliyparamba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	320	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C B K M P H S S Puthupariyariam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T W H S Anakkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	157	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Sebastain H S Marutharode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	77	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S ANDIMADAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	66	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S KALPATHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	23	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S L N PURAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S SEKHARIPURAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A J B S V N PURAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	8	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ALPS KINASSERY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	84	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B E M J B S PALAKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	679	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		B E M L P S MEPPARAMBA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	237	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C M M A J B S MURUGANY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	29	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S EAST YAKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KADUKKAMKUNNAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	21	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KALLIKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	91	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KALPATHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	37	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KAVILPPAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KODUNTHIRAPULLY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	78	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KOPPAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KOTTEKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	81	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KUNNANUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	11	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S KUNNATHURMEDU	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	38	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S MARUTHARODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	71	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S MOYAN PALAKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	659	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S NEITHUKAR STREET	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S NURANI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	113	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S OLAVAKKODE N	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	22	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S OLAVAKKODE S	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	86	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S PADALIKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S PARAKUNNAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	32	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S PIRAYIRI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	244	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S PUDUPARIYARAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	45	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S SULTHANPET	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	77	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H J B S KALLEKULANGARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	18	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HOLYFAMILY L P S AKAMALAVARAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	260	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GWLPS OLAVAKKODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	35	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S R B KUDAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M S B S KINASSERI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	335	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S KALMANDAPAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S MUTTIKULANGARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	164	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S VALLIKKODE	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	303	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DR NAIR G U P S VADAKKANTHARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	154	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S AKATHETHARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	544	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S MEPARAMBA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	600	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S PUTHUR	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	683	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S UMMINI	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	581	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S VENNAKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	389	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S WEST YAKKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	128	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KATHARIA U P S PALLI STREET PALAKKA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K S B S MOOTHANTHARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	494	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N T U P S PALAKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P A M M U P S KALLEPULLY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	361	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		S N U P S KODUNTHIRAPULLY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	850	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ST SEBASTIAN S B S PALAKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	892	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		UNION U P S PALLIPURAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	40	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V M U P S KALLEKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	281	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V K N M U P S KOTTEKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	445	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M M U P S PUDUPARIYARAM	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	180	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S KALPATHY	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	51	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Govt Model Nursery Scool Kumarapuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	24	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Jyothinilayam School for Mentally Challe	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	85	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SRAVANA SAMSARA SCHOOL	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TECHNICAL SCHOOL PALAKKAD	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	108	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chaithanya Development and Training Institute Kallekkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	114	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HS Parali	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	586	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GHSS Mankara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	355	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GVHSS Pathirippala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	743	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HS Keralasseri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	154	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KPRPHSS Kongad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	672	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		HS Mundur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	859	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Cheraya	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Cheraya East	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	49	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kundalassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	53	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Mararkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	98	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Mundur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	661	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Odanur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Padinjaremuri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	50	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Poothanoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	131	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Poothancode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	63	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GLPS Kamba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ALPS Kanhikulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	63	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PKNMJBS Kannampariyaram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	55	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
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3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
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5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

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5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
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5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
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7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
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8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
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9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
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10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ALPS Kinavallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	57	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AJBS Kizhakkumpuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	80	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NLVAJBS Kolpadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ALPS Kunduvampadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	41	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AJBS Manikkasseri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ALPS Mankarapoolody	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AMJBS Mannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	87	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AJBS Mucheeri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	54	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NNMBS Mundur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AJBS Nagaripuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	31	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SVMALPS Nampullipura	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	272	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ALPS Nochipulli	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AJBS Parayankad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	56	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		TAJBS Parli	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	84	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ABLPS Thrippalamunda	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AMBS Vazhukkappara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	11	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GWLPS Ezhakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	98	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS Edathara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	885	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		GUPS Kongad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1425	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Dominic AUPS Ezhakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	510	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AUPS Keralassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	140	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MWUPS Mankara West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	123	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		NEUPS Keralassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	162	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MCBUPS Mannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	94	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AUPS Mannur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	200	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AUPS Mankurussi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	330	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ABUPS Peradikkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	173	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PBUPS Parassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	163	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Holy Family AUPS Thadukkassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	367	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AUPS Thenur West	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	539	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AUPS Vadasseri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	55	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		AUPS Velikkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	401	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mundoor MESLPS	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Karimba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	146	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		D B H S Thachampara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1574	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Pottassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	410	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Karakurissi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	928	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Sabari H S Pallikurup	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1871	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K T M H S Mannarkkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	613	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		D H S Nellipuzha	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1590	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Peters C H S Kookkampalayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	99	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mt Carmel H S Mamana Jellipara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	502	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Agali	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	622	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T H S Pudur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Arogyamatha H S Kottathara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	70	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K H S Kumaramputhur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	224	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K A H S Kottopadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	662	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G H S Alanellur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	981	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G O H S Edathanattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	805	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T H S Sholayur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	459	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M E S H S Mannarkkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	755	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Agali	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	515	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Allampadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	44	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Ariyoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	137	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Arakurissi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	259	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Chundottukunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	143	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T W L P S Chindakki	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	30	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Edathanattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	262	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Kalladikkode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	52	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kalladikkode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	350	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Karkkidamkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	132	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Karinkallathani	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	151	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kappadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	125	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kottamala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	39	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Karara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	139	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kakkupadi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	102	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kathalakandi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	9	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Kumaramputhur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	298	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Kumaramputhur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	344	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Mully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	26	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Payyanadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	222	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Perimpatari	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	233	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Primpatari	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	107	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pottassery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	216	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Pulluvayilkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	101	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Thachanattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	74	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Thenkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	100	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M L P S Thrikkalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	79	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Thiruvizhamkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	349	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Viyyakurussi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	298	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Poonchola	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	36	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G L P S Maruthamkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	42	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Alanellur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	208	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K A L P S Alanellur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	463	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P N N N M A L P S Annamthodi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	144	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Ariyoor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	300	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		J C M A L P S Arappara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	333	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St George L P S Attappady	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	507	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Chamaparamba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	233	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Cherumkulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	138	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Edathanattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	253	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C S M A L P S Edaikkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	150	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N A L P S Irumpakachola	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	180	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Karkkitamkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	175	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kattukulam Alanellur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	192	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kottopadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	278	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kodakkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	134	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Kulappadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	92	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Karapadam Payyanadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	620	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Arogyamatha L P S Kottathara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	594	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Mt Carmel L P S Mamana	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	330	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M A L P S Mundekarad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	121	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Mannarkkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	633	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Muriyakanni	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	252	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Mundakunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	179	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		K V A L S Muthukurissi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	298	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P T M A L P S Nattaikal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	259	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Palakkazhi Alanellur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	258	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V A L P S Puttanikkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	192	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Stephen L P S Kallamala	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	417	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Domenic A L P S Thachampara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	723	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Thrikkalur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	124	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A L P S Thrikkalur Ambalapara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	183	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Thomas LPS Uppukulam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	262	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T S Kavundikkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T S Kulukkur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	34	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Kottopadam East	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	388	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M L P S Thiruvizhamkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	266	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Bheemanad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1280	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Chalava	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	593	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Karimba	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	736	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Kookkampalayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	429	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G M U P S Mannarkkad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	628	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Manikkaparambu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	615	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G T U P S Mattathukad	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	126	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Nechully	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	625	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Paloor	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	90	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Pulikkal	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	259	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Thenkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1602	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Vadasserypuram	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	316	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Changaleeri	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1147	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		P K H M O U P S Edathanattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	450	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M U P S Edathanattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	829	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		N N N M U P S Chethallur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	453	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A M U P S Karakurissi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	495	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		V P A U P S Kundurkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1262	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Kuttiyode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	148	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Merys U P S Pullissery	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1136	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Carmel U P S Palakkayam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	545	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Payyanadam	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	410	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		M L G M U P S Thachanattukara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	896	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Unity A U P S Thenkara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	425	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C P A U P S Thiruvizhamkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	538	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		G U P S Kottathara	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	186	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Kumaramputhur	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	685	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		A U P S Kalladikkode	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	163	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		H F C U P S Mundakunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	519	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		C S U P S Karkkidamkunnu	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	194	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		St Domanic MR Perimmpatari	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	146	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Faith India Viyyakurussi	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	224	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ThekkuppanaMGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	7	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		DodugattyMGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	8	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		CheerakadavuMGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	9	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		ElachivazhiMGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	19	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		PulianchalaMGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	11	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MaranattyMGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	3	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		SingapparamGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	2	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MeleUmmathampadiMGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		KozhikoodamMGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	10	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Siruvani Tamil MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	0	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Vellakulam MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	16	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Chavadiyoor MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	7	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Moolagangal MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	6	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kadampara MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kathirampathy MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Kollamkadavu MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	14	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Odappety MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	1	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Karuvara MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	13	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Anamooly MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	13	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		Thathengalam MGLC	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	6	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
6(i).	Details of Plan to train Teachers and organizers/ cooks/ helpers?	Training is being yearly basis by higher authority	
6(iii).	Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision?	Yes	
7.	Role of Teachers:		
7(i).	Details of orienting Teachers regarding their role in the Scheme?	Serving tasty food & monitoring	
7(ii).	Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.	No training in regard to MDM	
7(iii).	Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.	yes	
8.	Cooks :		
8(i)	Who is cooking the meal? (Please give breakup) (i) Cooks/helpers engaged by the Department/Village Panchayat (ii) Self-Help Groups (iii) NGOs (iv) Mothers Groups	Cooks	

	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
10.	Mobilization of mothers/ representatives of local bodies:		
10(i).	What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?	As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.	
10(ii).	What are the mechanisms for monitoring the	By using automated	

	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	

School wise chart

Name of State		Kerala	
Name of District		PALAKKAD	
Name of School (Govt./Aided/Local Body/ EGS or AIE Centres)		MESKTMPLPS EDATHANATTUKARA	
Sl. No.	Question	Status	Remarks, if any
1.	Total No. of Students enrolled of the school?	244	
2.	Food Grains:		
2(i).	Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?	FCI	
2(ii).	What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room?	Hired Vehicle	
3.	Cooking of Meal:		
3(i).	How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?	Good quality assured	
3(ii).	How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?	By giving vegetables, fruits , milk, egg etc	
3(iii).	What is the system of assessing the nutritional value of the meal under MDM Scheme?	Monitoring by the higher authority	
3(iv).	Who is planning the weekly menu? Is the weekly menu displayed in the school?	Noon feeding committee of the school	
3(v).	Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?	No	
3(vi).	Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?	Yes, As per prescribed guidelines of MHRD	
3(vii).	Are eggs, fruits etc. being served and how	300 ml/ week of milk	

	frequently?	and one egg per week	
4.	Monitoring:		
4(i).	Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?	Yes. Committee members and teachers	
4(ii).	Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?	Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee	
4(iii).	Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?	Yes	
4(iv).	Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?	Yes	
4(v).	Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?	Yes	
5.	Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel		
5(i).	Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.	Yes, School kitchen	
5(ii).	Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition?	No	
5(iii).	What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?	N.A	
5(iv).	Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.	Yes, High quality aluminum bin	
5(v).	Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.	Yes, In standard size	
5(vi).	Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)	Yes	

5(vii).	Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.	Yes	
5(viii).	Whether the School/ Centre has proper arrangement for Pure drinking water?	Yes	
5(ix).	Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?	Yes	
5(x).	Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.	Dining room	
5(xi).	Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].	Gas based	
5(xii).	Reason for not using gas based cooking and proposal to convert.	N.A	
6.	Infrastructure: Capacity Building:		
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	(v) Any other		
8(ii)	Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.	No	
8(iii).	Total No. of Organizers, Cooks & helpers :	Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged.	
8(iv).	Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children.	Yes	
8(v).	Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.	As per the existing norms, remuneration is being given to cooks directly to their bank accounts	
8(vi).	Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?	Appointed by School Noon Feeding Committee	
8(vii).	Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]	No	
9.	Steering-cum-Monitoring Committees:		
9(i).	Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?	Steering Cum Monitoring Committee conducted by higher authority	
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	Scheme?	monitoring system	
10(iii).	Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun?	No	
11.	External evaluation of the programme :		
11(i).	Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?	Evaluation by PTA and Dept. In every sub district a noon meal officer has been posted to monitor the scheme	